



AZIENDA  
AGRICOLA  
**SBAFFI**

SPARKLING WINE

## CASTELLARE SBAFFI APOSTROFO ROSA

BRUT MILLESIMATO

**Alcohol Content:** 12,5% vol

**Grape Variety:** Vernaccia nera grossa

### **Vinification:**

It takes place through the short maceration of the must with the skins and subsequently pressing with a traditional Laverda wood press (Italian style rosé). The yield is around 50% grapes / 59% must. After this process follows the alcoholic fermentation with local yeasts in steel tanks. Re-fermentation in bottle for **18 months** in the cave. Post disgorgement aging: **2 months**.

**Production:** 1.000 bottles

### **Tasting:**

The sparkling wine has a bright pink colour, with some “sulphur red” nuances. The nose has intense **floral aromas and of red fruit** such as cherry, black cherry, currant, raspberry, the taste is very **broad, persistent and wide with an aftertaste of green almond**.

Ideal for drinking throughout the meal but not with desserts. The wine pairs well with **Fabriano's cured meats** and meat dishes.

Serve at a low temperature, preferably **4-6°C**.

[www.aziendaagricolasbaffi.it](http://www.aziendaagricolasbaffi.it)

Contiene Solfiti.

